

**PAPRIKA BUTTERED POTATOES**

Yield 100

Portion 4 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
170 cal	32 g	3 g	4 g	10 mg	608 mg	18 mg

**Ingredient**

POTATOES,FRESH,PEELED,CUBED  
 WATER  
 SALT  
 BUTTER,MELTED  
 RESERVED LIQUID  
 PAPRIKA,GROUND

**Weight**

35 lbs  
 33-1/2 lbs  
 5-1/8 oz  
 1 lbs  
 1 lbs  
 1 oz

**Measure**

6 gal 1-1/2 qts  
 4 gal  
 1/2 cup  
 2 cup  
 2 cup  
 1/4 cup 1/3 tbsp

**Issue**

43-1/4 lbs

**Method**

- 1 Cover potatoes with salted water; bring to a boil; reduce heat. Cover; simmer 20 to 25 minutes or until tender.
- 2 Drain; reserve 2 cups of liquid for use in Step 4.
- 3 Place an equal quantity of potatoes in steam table pans.
- 4 Combine butter or margarine and reserved liquid; pour 1 cup over potatoes in each pan. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Sprinkle 1 tablespoon paprika over potatoes in each pan. CCP: Hold at 140 F. or higher for service.